Russell Hobbs®

INSTRUCTIONS AND WARRANTY

MODEL NO. RHFP62

DESCRIPTION: RUSSELL HOBBS FOOD PROCESSOR AND BLENDER

Congratulations on purchasing our Russell Hobbs Food Processor. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE RUSSELL HOBBS FOOD PROCESSOR AND BLENDER

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the food processor and cause injury to the user.
4. The food processor is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. This food processor is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety**.**
7. Children should be supervised to ensure that they do not play with the food processor.
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
9. Do not use the food processor if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
10. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.

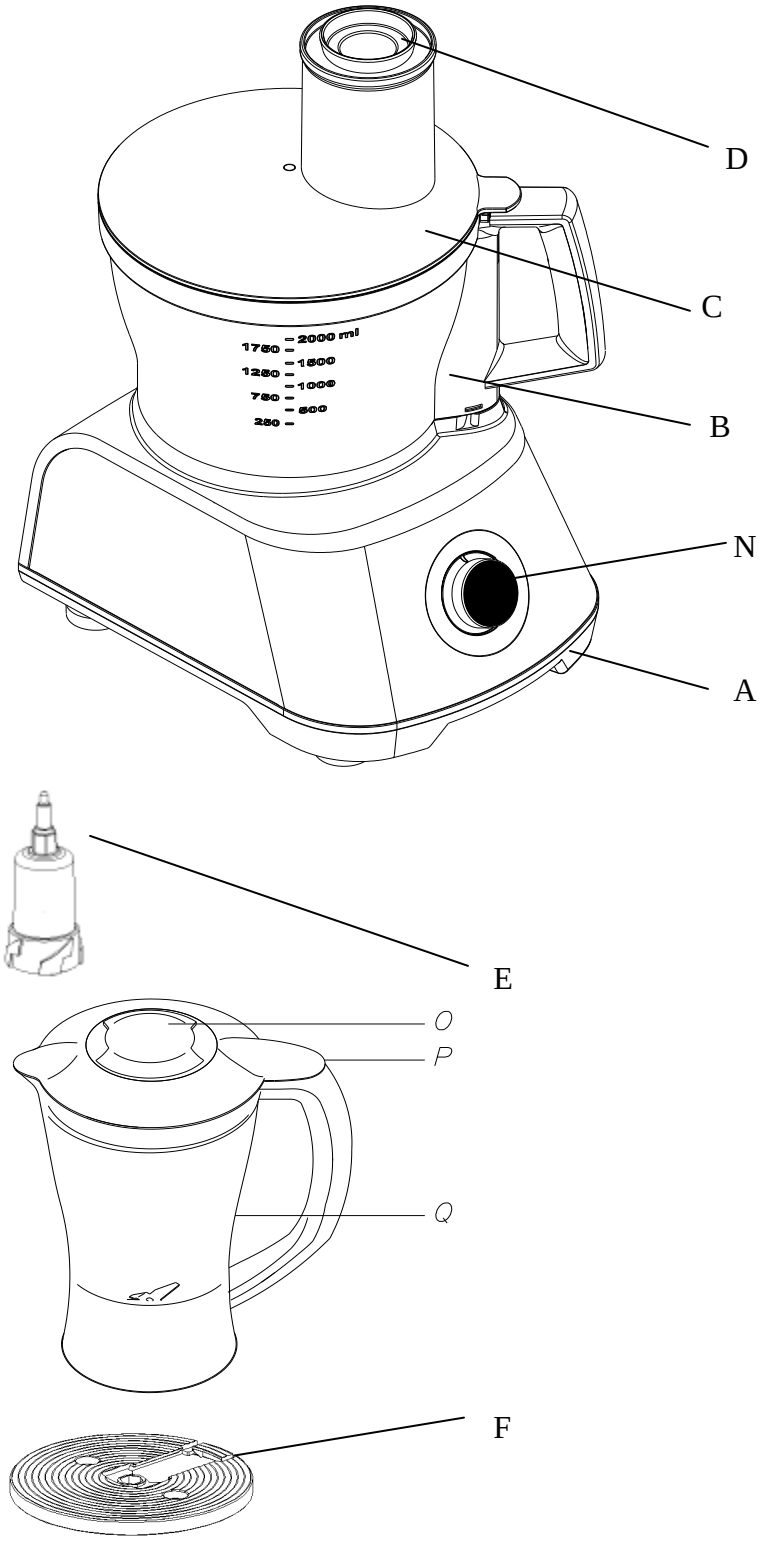
11. Never immerse the unit in water or any other liquid for cleaning purposes.
12. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
13. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
14. Care must be taken when dismantling and assembling the blender as the blades are very sharp.
15. Never reach with your fingers in the feed tube.
16. Never place hard objects into the processor, the blades could become blunt.
17. The cover should only be removed when the tools are stationary.
18. Do not fill the processing bowl with hot liquids (only cold or warm).
19. For normal work (e.g.: stirring light dough) the appliance can be used for up to 2 minutes without stopping. It should cool down each time following prolonged, continuous operation (for at least 1 minute after using for 2 minutes).
20. When processing heavy items (e.g.: 1kg dough, the appliance should not be switched on for longer than 1 minute without stopping.
21. Always remove the tools and spindles before removing the contents of the bowl.
22. Do not exceed the maximum filling volume.
23. Please be careful with the metal blade, it is extremely sharp, store it with the blade protector fitted.
24. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
25. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
26. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
27. Do not use the food processor on a gas or electric cooking top or over or near an open flame.
28. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.

29. This food processor is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
30. DO NOT carry the food processor by the power cord.
31. Do not leave this food processor unattended during use. Always unplug the unit when not in use or before cleaning.
32. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
33. Ensure that the switch is in the “Off” position after each use.
34. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
35. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

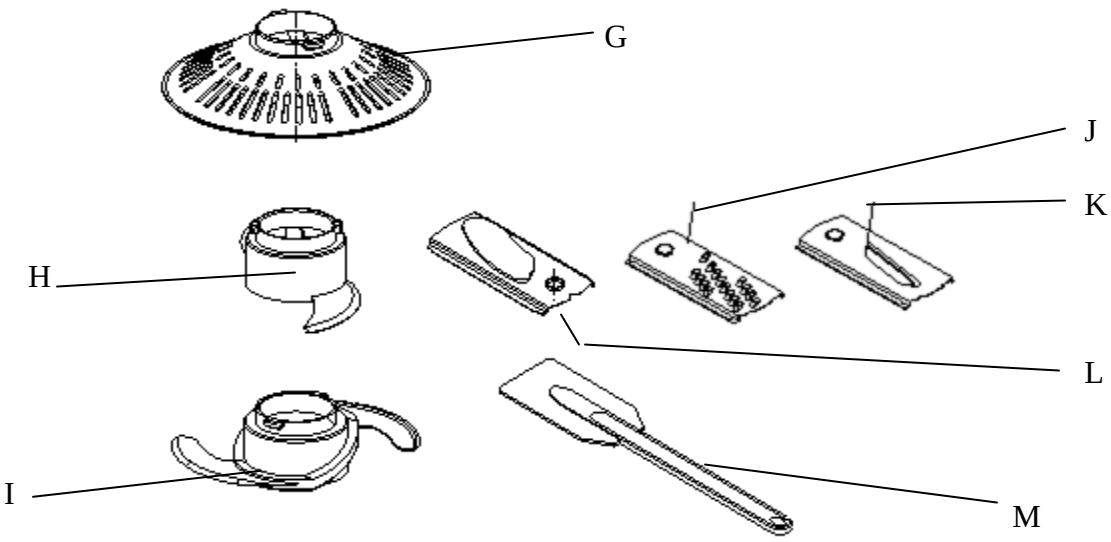
Safety System

The processor will only operate once the processing cover is correctly fitted.

PARTS DIAGRAM



A-Motor casing
B-Processing Bowl
C-Processing cover
D-Feed Tube (with pusher)
E-Spindle
F-Holding Disc
G-Whisking Disc
H-Plastic Blade
I-Metal Blade
J-Shredding Blade
K-Slicing Blade
L-Chipping Blade
M-Spatula
N-Speed control
P=pulse
0=off
1=Lowest speed
2=Highest speed
O-Ingredient cup
P-Blender cover
Q-Blender jug



OPERATING INSTRUCTIONS

Blender

The blender is used to prepare a wide range of mixed drinks, to crush ice and blend fruit and vegetables.

Preparing the Blender

- Place the blender cover (P) on the blender jug (Q) and turn it until the nose of the cover is directly above the handle.
- The blender will only switch on when the blender jug and cover is fitted correctly.

Operating

- Open the blender cover and add all the required ingredients.

Caution: Do not exceed maximum filling volume of 1.5 litres!

- To start appliance: turn speed selector (N) to position 1 and 2 or "P".
- It is recommended to switch the appliance off before adding any further ingredients through the filling inlet.
- The Ingredient cup (O) can also be used as a filling beaker. Close the filling inlet before operating the appliance to avoid splashing.
- To switch the appliance off. Turn speed selector to the 0(off) position.
- After mixing, turn blender jug clockwise and remove the cover.

Tips when using the Blender

- The blender is very well suited for chopping small amounts of food such as nuts, breadcrumbs or herbs.
- Cut or break up foods to be processed into cubes of about 2 to 3 cm before operating.
- Always remove the seeds of fruit and bones from meat, since these can damage the blade unit.
- Crushing ice: always add a little water to the jug before crushing ice.
- When processing dry mixtures it may be necessary to switch off the appliance occasionally, to open the blender cover and scrape the mixture from the wall of the jug with the spatula.
- When mixing liquid and solid ingredients, first mix the liquid items and then add the dry ingredients.
- Allow hot liquids to cool before processing in the jug.
- If hot ingredients must be processed, the blender jug must be aerated by removing the blender cover.

Food Processor

The processing bowl is used to prepare a wide range of whisking cream, egg whites, cutting, chopping, blending, shredding fruit, vegetables and meat.

Preparing the Food Processor

- Always place the processing bowl (B) on the motor casing. Place processing bowl on the motor casing and turn anti-clockwise to the stop (from arrow to arrow).
- After inserting the processing bowl on motor casing, place the spindle (E) inside the processing bowl.
- Place the cover (C) on the processing bowl (arrow to arrow) and turn anti-clockwise to the stop.
- Insert the pusher (D) in the feeding tube.

The Food Processor can only be switched on once the processing bowl and cover are fitted correctly.

Operating

- Open the cover (C) and place all ingredients required in the processing bowl.

Caution: Do not exceed maximum filling volume: 2 litres

- It is recommended to switch the appliance off before adding any further ingredients through the feeding tube.
- The filling beaker in the pusher (D) can also be used for this purpose. Close the feeding tube immediately before operating to avoid splashes.
- Use the pusher exclusively to compress the cutting items.
- Only remove the cover once the tool (whisking disc, holding disc, etc) has come to a complete stop.
- Remove the tool (whisking disc, holding disc, etc) and spindle.
- Turn the processing bowl clockwise and remove the cover.
- To start appliance, turn the speed selector (N) to position 1 and 2 or "P".
- To switch the appliance off, turn the speed selector to the 0 (off) position.
- Turn the processing bowl clockwise and remove.

Do not operate the appliance for longer than 2 minutes at a time. Wait for at least 1 minute before using the appliance again.

Multifunction section

Tools and their application possibilities

The following tools can be used in the multifunction section:

- **Whisking disc (G)**

Whisking cream and egg whites, prepare cream and light dough.

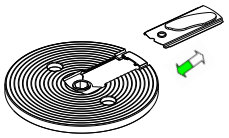
- **Metal blade (I)**

For chopping red meats, chocolate, nuts, etc.

The max. volume of red meat is 500g.

- **Plastic blade (fig.1/H)**

Used for kneading and blending of heavy dough.



- **Holding disc (F) and blades**

Place the desired blade inside the holder as shown.

1. Shredding blade (J) for chocolate, ginger, garlic, fruits and vegetables.
2. Slicing blade (K) for shredding fruit, vegetables, red meat etc.
3. Chopping blade (L) for cutting potatoes for French fries.

Please note:

⇒ The inserted blade must be fitted with the appropriate purpose of the application

-The holding disc rests on the hexagonal spindle.

-The whisking disc, metal blade and plastic blade fit in the teeth underneath the spindle.

Caution: The blades are very sharp.

- **Chopping**

For the best, most uniform result, the food should be cut or broken up into pieces of equal size before processing.

More uniform processing results are achieved if the container is not overloaded.

Minced meat

⇒ To make minced meat, first cut the meat into cubes of approx.2 cm squares before processing.

Vegetables

⇒ Peel and quarter vegetables such as onions before processing.

Mixing

⇒ The amount for processing varies according to the viscosity of the foods processed.

Adding ingredients

⇒ First add the dry ingredients such as flour in the bowl before processing.

⇒ The ingredients do not have to be mixed before processing.

⇒ Liquid ingredients can be added through the feeding tube while processing.

Note: When processing sauces or semi-liquid ingredients it may be necessary to switch off the appliance occasionally, to open the cover of the processing bowl and scrape the mixture from the wall of the bowl with the spatula.

- **Pulse function**

⇒ With the pulse operation, the appliance runs at the highest speed.

- **Feeding tube**

⇒ Correct supply of the foods through the feeding tube is very important.

⇒ Cut the prepared foods a little smaller if necessary, so that they pass easily through the filling inlet.

⇒ Add the items for filling as vertically as possible simultaneously in the filling inlet.

⇒ Compress the items evenly with the stopper. The degree of pressure influences the concentration of the cut food.

Only use the pusher for further additions. Never reach in the feed tube with ones fingers.

Note: There is always a little unprocessed food remaining between the pusher and the holding disc.

CLEANING AND MAINTENANCE

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to “0”.
- It is much easier to clean the accessories directly after they have been used. Wash them in warm, soapy water, rinse and dry well.
- The body of the appliance and the stand should be cleaned with a damp cloth. Do not let water enter the appliance or the stand.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry a clean, dry, soft cloth.

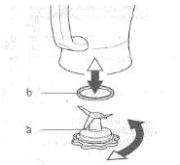
Processor bowl and blender jug

The processing bowl, blender jug and blade can be cleaned easily and properly with the aid of the pulse position.

- Fill the processing bowl and blender jug half full with luke warm (not hot) water and add a few drops of detergents.
- Turn the control knob to position "P" briefly.
- Then rinse the processing bowl and blender jug under running water.

Caution: The blades are very sharp! Danger of injury!

The blender jug's blade unit



- Release blade unit (a) from blender jug by turning anti-clockwise and remove it while holding the jug slightly at an angle.
- Remove the sealing ring (b) from the blade unit.

Rinse the components carefully by hand (**danger of injury**!) Only use water and non-abrasive detergents for cleaning.

Do not clean the blade unit in a dishwasher.

- When inserting the blade unit into the blender jug, please ensure the blade unit is tightened by turning it clockwise.

Shredding, slicing and chopping blades

- Clean inserts with a brush or cloth under running water or in a dishwasher!

Caution: The blades are very sharp, be careful when removing.

Motor casing

Ensure that no liquid enters the motor casing!

- Clean the motor casing with a moist cloth. Never immerse the unit in water or hold it under running water!

SMOOTHIE MAKER RECIPES

Banana Smoothie

Ingredients:

1Banana Peeled & Sliced

¼ Cup Oats

1Tbsp Honey

1 Tbsp Peanut Butter

100g flax seeds

150ml Yogurt

1 Cup Ice

Method:

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip

This smoothie is great for sustained energy throughout the day. The banana has high levels of potassium, helping you to quickly replenish electrolytes. (The riper a banana, the higher sugar content), the peanut butter is high in protein and the raw oats is a Low GI filler. Flax seed is a great source of fibre and Omega 3 fatty acids, and yoghurt contains protein, calcium, riboflavin, vitamin B_6 and vitamin B_{12}.

Berry smoothie

Ingredients:

1 Cup Strawberry, blueberry & Raspberry

150ml low fat ice cream/ frozen yogurt

1 Banana

1 Cup Ice

Method:

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip.

- Strawberry – high in vitamin C and antioxidants
- Blueberry - high level of antioxidants and may be considered most nutritional berry
- Raspberry - sweet taste along with vitamin C, vitamin E, and a good weight loss supplement
- Banana-high in dietry fibre

Coconut Smoothie

Ingredients:

1 Tin coconut milk

1 tablespoon sesame oil

1 tablespoon flax seeds

1 teaspoon vanilla extract

1 Tbsp Honey

1 Cup ice

Method:

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip

- Sesame oil is a source of vitamin E which is an anti-oxidant and has been correlated with lowering cholesterol levels.
- Flax seed is a great source of fibre and Omega 3 fatty acids.

Fruit & Muesli smoothie

Ingredients:

1½ cups low-fat milk

2 tablespoons low-fat natural or vanilla yoghurt

1 ripe banana

¼ cup chopped berries: strawberries, raspberries, blueberries

1-2 tablespoons muesli

½ Cup Rolled Oats

1 cup ice

Method:

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip:

This delicious smoothie is a meal in itself, rich in protein, complex carbohydrates, dietary fibre, vitamin C and antioxidants. Sweetened naturally with berries and banana.

Green tea Smoothie

Ingredients:

250ml Green Tea

1Tbsp Honey

1 Tsp Chopped Mint

100ml Vanilla flavoured low fat ice cream/ frozen yoghurt

Method

1. Brew a cup of green tea using 2 tea bags and chill.
2. Add all ingredients into the blender.
3. Pulse it at first to break the ice.
4. Blend for about 2 minutes until smooth.

Tip:

- Green tea has tons of antioxidants, helps boost metabolism, and stabilizes Cholesterol.
- Fresh mint works as a decongestant for illness such as the common cold.

High Fiber/ Low GI Smoothie

Ingredients:

½ Papino

1Tbsp Flax Seeds

2Tbsp Digestive Bran

1/2Cup 100% Orange juice

1/2Cup Low Fat Cultured Yogurt

1 Tbsp Honey

1 Cup Ice

Method:

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip:

- Papaya fruit is an excellent source of dietary fiber, folate, vitamin A, C and E. It also contains small amount of calcium, iron, riboflavin, thiamine and niacine. It is also very rich in antioxidant nutrients flavonoids and carotenes, very high in vitamin C plus A, and low in calories and sodium.
- Flax seed is a great source of fibre and Omega 3 fatty acids, and yogurt contains protein, calcium, riboflavin, vitamin B_6 and vitamin B_{12}.

Low fat Chocolate Crunch Smoothie

Ingredients:

1 Cup 2% milk

1 Tbsp Cocoa Powder

½ Cup peanuts/ cashews

1 Tbsp Honey

¼ tsp Vanilla essence

1 Cup Ice

Method

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip:

- This smoothie is low fat and delicious.
- For an iced coffee, replace the cocoa powder with instant coffee powder or a chilled espresso.

Spiced Mango lassi

Ingredients:

1 Large Mango, peeled & Chopped

1 Cup Plain Low Fat Yogurt

1 Tbsp Honey

¼ Tsp Ground Cinnamon

1/8 Tsp Ground Cardamom

½ Tsp vanilla Extract

1 Cup Ice

Method:

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip:

- This rendition of India's popular yogurt shake makes a cooling counterpoint to any spicy dish
- For a great cocktail, add 50 ml dark rum.

***Sweet Melon Smoothie (*Serves 4)**

Ingredients:

½ Honey Melon

Thumb size Ginger, peeled

1 medium Cucumber

1 TBSP Honey

150 ml Yogurt

1 Cup Ice

Method:

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip:

- Cucumbers, part of the melon family, are rich in Vitamin C and dietry fibre.
- Ginger is a great source of anti-oxidants, making this smoothie a delightfully fresh way to strengthen your immune system.

Tomato Smoothie

Ingredients:

2 tomatoes (chopped then frozen)

1 small tin of tomato juice

¼ Cup Chopped Celery juice and rind of 1/2 lemon

Tbsp Chopped basil leaves

Tobasco To taste

Salt & Pepper to taste

1 Cup Ice

Method:

1. Add all ingredients into the blender.
2. Pulse it at first to break the ice.
3. Blend for about 2 minutes until smooth.

Tip:

- This smoothie is great for sustained energy throughout the day.
- The banana has high levels of potassium, helping you to quickly replenish electrolytes. (The riper a banana, the higher sugar content).
- The peanut butter is high in protein and the raw oats is a Low GI filler.
- Flax seed is a great source of fibre and Omega 3 fatty acids, and yoghurt contains protein, calcium, riboflavin, vitamin B_6 and vitamin B_{12}.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- All accessories can be stored directly in the appliance.
- Hold the metal blade only by the handle and store only with the blade guard fitted!
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

Caution: Use with extreme care.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

<u>If the appliance still does not work after checking the above</u>:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

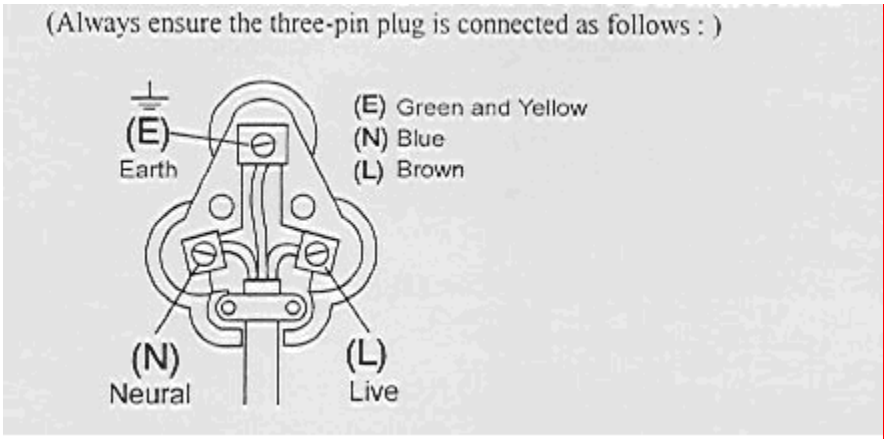
- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Tedelex Trading (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.
This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:
The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.

W A R R A N T Y

Tedelex Trading (Pty) Limited ("the Supplier") warrants to the original purchaser of this product ("the Customer") that this product will be free of defects in material and workmanship which under normal, personal, family or household purpose manifest themselves within a period of 365 days from the date of purchase or in respect of commercial or professional purposes, manifest themselves within a period of 90 days from the date of purchase. Any claim in terms of the warranty must be supported by a proof of purchase. If such proof is not available, then notwithstanding anything to the contrary herein, the Supplier's normal charge for service and/or spares will be payable by the Customer upon collection of the repaired product. If a claim is made in terms of the aforesaid warranty within the first 7 days from the date of purchase, the faulty product will be exchanged (provided that the product is in its original packaging with all accessories). Failing return of the product within 7 days, the Supplier's liability shall be limited on return to the Supplier of the product or parts thereof, to the replacement or repair (in the sole discretion of the Supplier, or its duly authorised service dealer) of the product to eliminate any defect in workmanship or materials found to be due exclusively to any acts or omissions on the parts of the Suppliers, of which defects the Supplier shall have been notified in writing by the Customer within the aforesaid warranty period. The warranty provided herein and the obligations of the Supplier as aforesaid are in lieu of, and the Customer waives, all other warranties, guarantees, conditions or liabilities, express or implied, arising by law or otherwise, including without limitation, any obligation of the Supplier in respect of any injury, loss or damage (direct, indirect or consequential) arising out of the use of, or inability to use, this product and whether or not occasioned by the Supplier's negligence (gross or otherwise) or any act or omission on its part. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, abuse or any non-authorised modification of the product. The warranty does not include replacement of light bulbs, heater bars, paper bags or any glass, plastic bowl or jug or other expendables. During the warranty period the product should be taken to a service centre of the Supplier or one of its duly authorised service agents. The Supplier neither assumes nor authorises any other person to assume for it, any additional liability in connection with the sale or servicing of its products.

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